



Group Dining Menus

Contact: 305-938-9000 or Madeline@chophousemiami.com

About Chophousemiami....

Chophouse is conveniently located in the heart of downtown Miami, with great water views from our terrace, just perfect for any corporate or private event.

Chef brings a contemporary and globally infused menu with selections from all around the world. Our mission is to provide you with the highest quality ingredients cooked to perfection and provide you with the service and attention to detail you deserve.

Thank you for your interest in Chophouse Miami at the Met Towers!

This Planner will provide you with some general information, as well as sample menus. We can also work together to create a menu tailored to your group's needs.

If you would like to be able to view the restaurant and the private room for future reference, you may visit our web site at www.chophousemiami.com at the middle of the page, there is a link to dining and then to Chophouse.

I look forward to hearing from you!

Capacity

Outside Terrace: standing reception 100 people - dinner 55 people
Private Dining Room: standing reception 60 people - dinner 45 people
Inside Lounge Area: standing reception 75 people – only passed canapes
Dining Room: standing reception 350 people – dinner 240 people

All Beverages are charged upon consumption

Cocktails range from \$8 – \$20 each
Bottled Waters (1L) \$7.00 each

Wine is charged upon consumption

22% Service Charge and 8% tax will be added

SPECIAL ARRANGEMENTS

To beautify your event, floral arrangements can be requested.
If you require special services such as audio/visual equipment additional charges will be due according to pricing.

FEES / PAYMENT TERMS

As Agreed Upon Contract Terms

Cocktail Reception Selections

*PLEASE CHOOSE FOUR FOR RECEPTION

COLD CANAPÉS

TUNA TARTAR, SESAME, LIME, GINGER

\$4.50 EACH

HEIRLOOM TOMATO BRUSCHETTA

\$3.00 EACH

WILD MUSHROOM-TRUFFLE BRUSCHETTA

\$3.50 EACH

RED SNAPPER CEVICHETINI, CHOCLO, CILANTRO

\$4.00 EACH

TOMATO GAZPACHO-SHRIMP SHOOTERS

\$3.50 EACH

FRESHLY SHUCKED OYSTERS, CITRUS CHAMPAGNE FOAM

\$3.50 EACH

CITRUS SALMON TACUSHI, PICKLED GINGER SALAD

\$4.50 EACH

FIERY TUNA TACUSHI, HABANERO MAYO, CORN-BLACK BEAN SALAD

\$4.50 EACH

STEAK TARTAR, ARTISANAL CROUTON, LEMON PEPPER AIOLI

\$4.50 EACH

EGGPLANT CANNELONI, BOURSIN CHEESE, BASIL PESTO

\$3.00 EACH

SMOKED SALMON CORNUCOPIA, CUCUMBER-DILL SALAD

\$4.00 EACH

JUMBO SHRIMP COCKTAIL W/ COCKTAIL SAUCES

\$5.50 EACH

"FAUX" GRAS CRISPS, RASPBERRY JAM

\$3.50 EACH

HOT CANAPÉS

MUSHROOM RISOTTO CROQUETTES

\$3.50 EACH

MOROCCAN SPICED GRILLED SHRIMP, HARISSA VINAIGRETTE

\$4.50 EACH

TANDOORI CHICKEN, YOGURT SAUCE

\$3.50 EACH

LOBSTER-YELLOW CORN FRITTERS, LEMON PEPPER AIOLI

\$4.50 EACH

PETITE CRAB CROUSTILLIANT, SMOKED CHIPOLTE AIOLI

\$5.50 EACH

SOY GLAZED CHILEAN SEA BASS PINCHO, GINER EMULSION

\$5.50 EACH

BBQ PIGGY SPRINGROLLS, WHITE TRUFFLE BBQ SAUCE

\$4.50 EACH

FILET MIGNON SKEWERS, COGNAC-PEPPERCORN SAUCE

\$4.50 EACH

LOBSTER ESCAROT, GARLIC PARSLEY BUTTER

\$4.50 EACH

MEDITERRANEAN FLAT BREAD CRISPS, BASIL AOILI

\$3.50 EACH

CRAB CAKE SLIDERS, OLDBAY AIOLI, CUCUMBER SALAD

\$6.50 EACH

KOBE BEEF & CHEDDAR CHEESE SLIDERS, B-L-T

\$6.50 EACH



Dinner Menu 1

CREAM OF WILD MUSHROOM SOUP

White truffle cream & scallions

Or

CAESAR SALAD

Smoked garlic dressing, shaved parmesan, herb croutons



FILET MIGNON

Creamed spinach, wild mushrooms, Garlic potato puree
Cabernet sauce, tobacco fried onions

Or

GRILLED SALMON

Sauteed Spinach, Tomatoes and Olives

Or

ORGANIC CHICKEN BREAST

Creamy Mash, Yellow Pepper Coulis, Arugula Salad



VANILLA CRÈME BRULEE

Honeycomb wafer

Or

RASPBERRY SWIRL CHEESECAKE

Raspberry Coulis, Whipped Cream

\$65 per person

8% tax and 22% Service Charge



Dinner Menu 2

AHI TUNA TARTARE

Pickled ginger, avocado, sesame, lime zest & crispy wonton

Or

THE WEDGY

Baby iceberg lettuce, smoked applewood bacon, blue cheese dressing



FILET MIGNON

Roasted fingerling potatoes, asparagus, cognac-peppercorn sauce

Or

GRILLED JUMBO SHRIMP

Basil/Eggplant Couscous, Micro-Herb Salad

Or

RANGE FED VEAL CHOP

Artichoke Ragout, Fingerling Potatoes



DESSERT TRIO

MINI BROWNIE, CHEESECAKE CUBE, KEY LIME SLICE

Or

VANILLA CRÈME BRULEE

Honeycomb wafer

\$75 per person

8% tax and 22% Service Charge

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Dinner Menu 3

CRAB CAKE

Avocado, Tomato Coulis, Basil Oil

Or

BEEF CARPACCIO

Shaved Parmesan, Arugula Salad, Fleur De Sel



FILET MIGNON

Creamed spinach, wild mushrooms, truffled potato puree
Cabernet sauce, tobacco fried onions

Or

CHILEAN SEA BASS

Soy, lime, cashews, hearts of palm, brown butter

Or

LOBSTER

Tossed with Penne Pasta, Lobster Bisque, Spinach and Asparagus



DEATH BY CHOCOLATE

Warm chocolate brownie, chocolate sauce, chocolate mousse

Or

Vanilla Crème Brulee

Honeycomb Wafer

\$90 per person

8% tax and 22% Service Charge

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